



## **The Boars Head**

### **Charlottesville, Virginia**

*Virginia Green* is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green* has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, *Virginia Green* encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

### **The Boars Head**

"The Boar's Head, a 170-room resort situated on 573 acres in the Virginia countryside, offers Four-Diamond dining, a state-of-the-art sports club, award-winning tennis, championship golf, a luxury spa, children's programs, currently 22,000 square feet of meeting space including our new meeting and social pavilion which opened this fall, and close proximity to attractions such as UVA, Monticello, the Blue Ridge Mountains and numerous wineries. The Boar's Head is owned and operated by the University of Virginia Foundation."



**Green Statement:** "This was a great way for The Boar's Head to create awareness and educate both hotel guests and our community neighbors on environmental responsibilities and solutions to include using local vendors and organic foods whenever possible.

We encourage on-site teambuilding activities to eliminate the need for off-site transportation which lower emissions. For example, Birdwood Golf Course at The Boar's Head, as a proud member of the Audubon Cooperative Sanctuary Program, uses best management practices in environmental planning, wildlife and habitat management, chemical use reduction and safety, water conservation, water quality management, and outreach and education.

We are also strongly involved with sustainable food movement. Through Boar's Head Sustainable Food Movement which includes all guest food and wine events such as a meet the Chef Reception, Cooking Classes, and three or five course wine dinners, our executive chef works with the culinary team to create gourmet food that promotes the use of local products and sustainable growing and harvesting practices while supporting our local economy and created strong relationships with Virginia wineries. The kitchen recycles fryer grease, composts food waste, has an effective food inventory control system, purchases from local vendors whenever possible, and selects seafood based on the Monterey Bay Seafood Recommendations: recommend which seafood to buy or avoid, helping consumers and businesses become advocates for ocean-friendly seafood."

## CORE ACTIVITIES for Lodging

“☑” This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that these activities are in place and they provide additional specifics on other activities. Visitors to The Boars Head can expect the following practices:

☑ **Optional Linen Service.** Virginia Green Lodging facilities must have some sort of system in place that allows guests to not have their sheets and towels changed every day. This facility pledges that they:

- Have signage in each guest room explaining the linen reuse procedures
- Change linens only upon request
- Train house cleaners on process for optional linen service
- Track optional linen participation rate

☑ **Recycling and Waste Reduction.** Virginia Green Lodging facilities must recycle and are highly encouraged to maintain a comprehensive recycling program. This facility pledges that they:

- Provide the opportunity for guests to recycle: aluminum cans, office paper
- Have recycling bins located:
- Also recycle office paper, toner cartridges, fluorescent lamps, batteries, electronic equipment
- Track overall solid waste costs

### *Guest rooms*

- Instruct housekeeping to save and reuse unopened items

### *Kitchen (or meetings/events)*

- Recycle fryer grease and/or filter grease prior to recycling
- Donate excess food from events
- Compost food waste and other compostables
- Have an effective food inventory control to minimize waste

### *Dining room (or meetings/events)*

- Do not use any disposable containers, dishware, cutlery, or cups
- Use disposable foodservice items made from bio-based materials, renewable materials
- Use compostable food service items and direct this material to available composting operations in your area
- Use cloth napkins
- Provide condiments, cream and sugar, etc. in bulk
- Use water pitches and filtered water to minimize the use of single-use bottles



### *Restrooms*

- Use bulk soap dispensers in public restrooms
- Purchase recycled-content paper towels and toilet paper

### *Office*

- Remove facility and staff names from junk mail lists when possible
- Reuse scrap paper for notes
- Reuse or donate shipping and packing supplies (peanuts, bubble wrap, etc.)
- Purchase recycled paper with a high-percentage recycled content
- Make double-sided photocopies and avoid making extra photocopies
- Use electronic correspondence and forms when possible

### *Building and grounds*

- Use reused building materials or those from sustainable sources
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles

- Use integrated pest management (IPM)
- Minimize use of pesticides and herbicides in landscaping

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This facility pledges that they:

- Track overall water usage and wastewater

*Activities indoors*

- Perform preventative maintenance to stop drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- Have installed:
  - Low flow faucets and showerheads (use less than 2.5 gallons per minute)
  - Low flow toilets (use 1.6 gallons per flush or less)
  - Automatic faucets or toilets in public restrooms

*Activities outdoors*

- Have an effective landscape management plan which utilizes native species and minimizes lawn areas
- Have an effective stormwater management plan which minimization of impervious areas (paving, concrete, etc.)
- Maintain vegetative buffers around streams and ponds
- Use a nutrient management plan that minimizes the use of fertilizers

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This facility pledges that they:

- Track overall energy bills
- Have had an energy audit to identify efficiency opportunities within the past 12 months

*Heating and cooling*

- Have individual thermostats for each room/area
- Regularly perform preventative maintenance on HVAC system
- Have installed geothermal heating and cooling

*Lighting*

- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed high efficiency fluorescent ballasts and lamps (T5s and T8s)
- Have installed LED Exit Signs

☒ **Green Events Package.** The facility must offer a “green” or “environmentally-friendly” package for conferences, meetings and other events. Even if the facility only offers occasional, small events, at least recycling will be provided. This facility pledges that they:

- Promote the availability of “green meetings/conferences” in marketing packages
- Provide Recycling: Our events provide recycling of aluminum cans, newspaper, and office paper for its participants. Recycling is visible and made available to the meeting public with clear signage.
- Minimize the use of disposable food service products: The Boar’s Head events do not use disposable containers, dishware, cutlery or cups and maximize the use of food service products that are recyclable or compostable in the food service area. When disposable food service items are used, events are encouraged to use products that are made from bio-based or renewable resources, and to provide for the collection / recycling/ composting of food service items disposed of during the event. We serve pitchers of water rather than bottled water. Cloth napkins and condiments, cream, sugar are served in bulk
- Minimize Use of Printed Materials: Boar’s Head events use overhead projection as major paper reduction tool. Laptops are available for a fee for note taking. As Boar’s Head reprints notepads and materials for events we are replacing with paper that has

recycled-content, soy-based inks, and 2-sided copies are available and quantities should be minimized whenever possible. Our floor plans, brochures, etc are available electronically so there is no need to mail hard copies to attendees.

- Reduce Overall Wastes: The Boar's Head provides for online rooming lists and we encourage planners to use electronic registration and make a general commitment to reduce the amount of waste generated by their event.
- Post Green Signage informing participants about the event's green attributes. We encourage event planners to tell their participants about how green the event is. Event signage will include the Virginia Green logo and list all "green activities" practiced in the planning and operation of the event.

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For more information on The Boars Head, see [www.boarsheadinn.com](http://www.boarsheadinn.com) or contact Pat Burnette at [pat\\_burnette@boarsheadinn.com](mailto:pat_burnette@boarsheadinn.com) or 434-972-6011.

For more information on *Virginia Green Lodging* program, see [www.deq.virginia.gov/p2/lodging](http://www.deq.virginia.gov/p2/lodging) or go to [www.viriniagreentravel.org](http://www.viriniagreentravel.org).



*Virginia Green Lodging* program is a supporting partner of *Virginia Green*, the Commonwealth's campaign to encourage environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green* is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

